

# Plain Waffles

## Ingredients

- 2 cups sifted flour
- 2 tsp baking powder
- $\frac{1}{2}$  tsp salt
- 3 egg yolks beaten
- 3 egg whites stiffly beaten
- 1  $\frac{3}{4}$  cup milk
- $\frac{1}{2}$  cup oil

## Instructions

1. Measure dry ingredients into bowl and blend.
2. Combine egg yolks and milk.
3. Stir into dry ingredients.
4. Stir in cooking oil.
5. Fold in siff egg whites.
6. Pour approximately  $\frac{7}{8}$  cup batter into preheated waffle iron.
7. Close.
8. Bake about 4 minutes.
9. Serve hot with butter and syrup.

## Notes

### Variations

- Top with ice cream and dessert sauce.
- Pecan:  $\frac{1}{4}$  cup before egg whites.
- Cinnamon: 1  $\frac{1}{2}$  tsp in dry ingredients.
- Apple: 2 cups peeled and diced before egg whites.
- Lemon: 2 tsp grated rind to egg yolks and milk mix.
- Bacon: 8 slices crumbled bacon before egg whites.
- Cheese: Reduce milk to 1 cup, add 1 cup grated cheese before egg whites.
- Ham: 2 tbsps finely diced cooked ham over the batter before closing waffle maker.